

JUNCTION EXPERIENCE

Quality food is simply a devotion to seasonal, local produce and meticulous care in bringing it to life on the plate.

“Your body is not a temple, it’s an amusement park. Enjoy the ride.” Anthony Bourdain

\$95 PER PERSON

ADD \$40 PER PERSON A5 WAGYU SUPPLEMENTARY COURSE

ADD \$65 PER PERSON BEVERAGE PAIRING



Zucchini flower, goat's cheese brie, truffle ajo blanco

2021 Fighting Gully Road Verdicchio, Beechworth, VIC

Crab, crumpet, celeriac, truffle

2023 Chateau Peyrol Rose, Cotes de Provence, FR

Smoked duck breast, citrus, cherry sauce

2022 Shadowfax Pinot Noir, Macedon Ranges, VIC

Mussels, 'ndjua butter, rye sourdough

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Riverine striploin, potato pavé, jus

2020 Wild Duck Creek Estate Shiraz, Malbec, Cabernet, Heathcote, VIC

Paris-Brest, almond, lemon curd, Chantilly, Amaretto ice cream

NV Campbells 'Liquid Gold' Topaque, Rutherglen, VIC

Traces of allergens or gluten may be unintentionally present in food due to cross contamination during service and preparation times
Please advise us of any specific dietary requirements